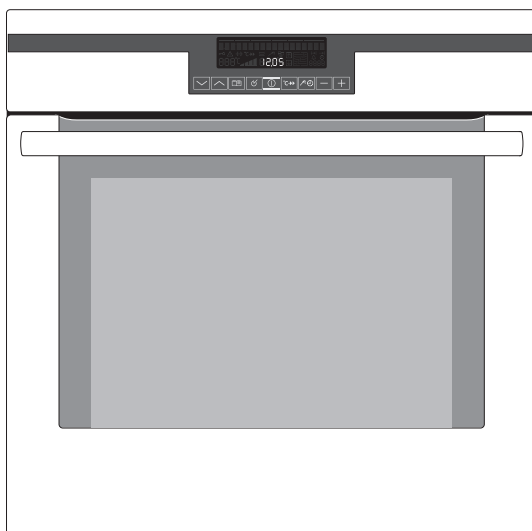


# COMPETENCE B9871-4

Built-In Electric Oven

Operating Instructions



## Dear Customer,

Please read these user instructions carefully and keep them to refer to later.

Please pass the user instructions on to any future owner of the appliance.

### The following symbols are used in the text:



Safety instructions

**Warning!** Information that affects your personal safety.

**Important!** Information that prevents damage to the appliance.



Useful tips and hints



Environmental information

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# Operating Instructions



## Safety instructions



This appliance conforms with the following EU Directives:

- 73/23/EEC dated 19.02.1973 Low Voltage Directive
- 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
- 93/68/EEC dated 22.07.1993 CE Marking Directive

### Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

### Child Safety

- Never leave children unsupervised when the appliance is in use.
- The appliance is fitted with a child safety device.

### Safety whilst Using

- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.



### **Information on acrylamides**

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

## **How to avoid damage to the appliance**

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discoloration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.



### **Note on enamel coating**

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

# Disposal




## Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



## Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

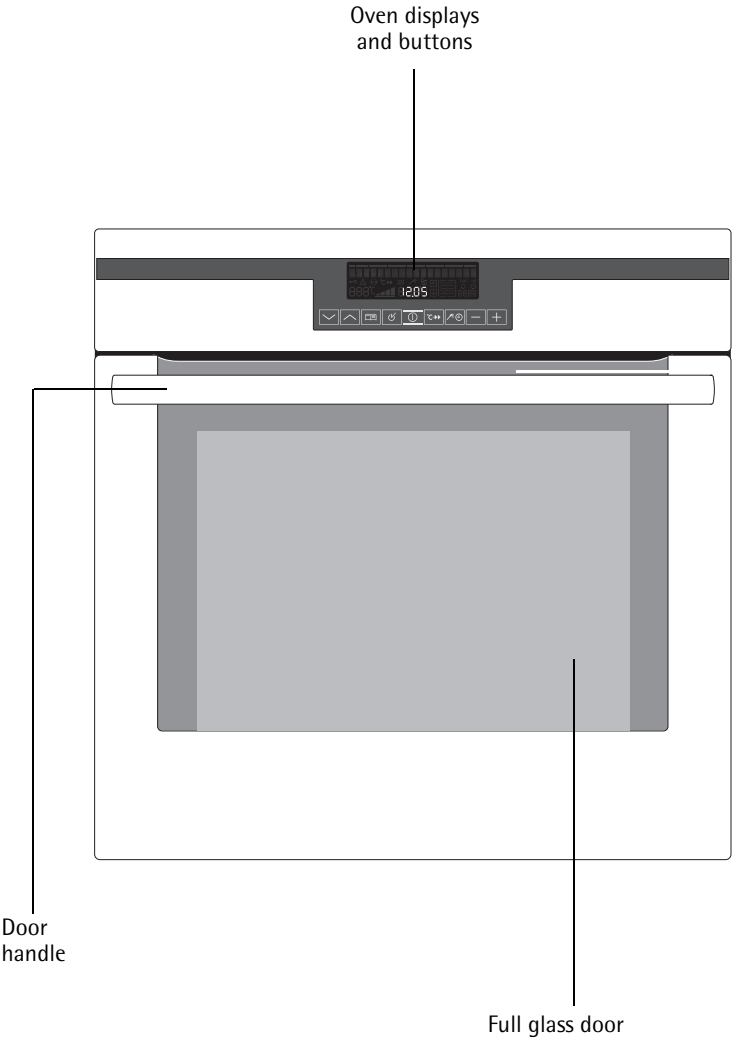


**Warning:** So that the old appliance can no longer cause any danger, make it unusable before disposing of it.

**To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.**

# Description of the Appliance

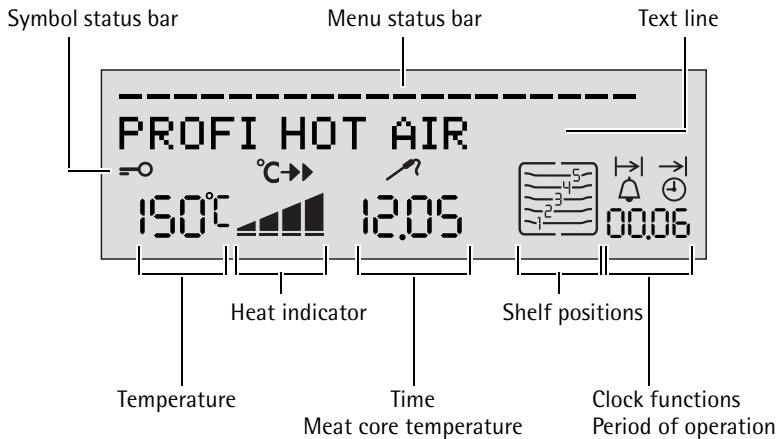
## General Overview





# The electronic oven controls

## Indicators






### Menu status bar

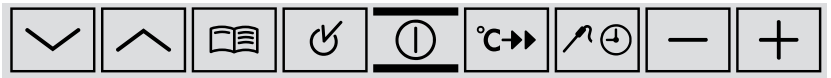
In the menu status bar the current position within a menu is shown by a flashing bar.

When the menu status bar can no longer be seen in the display, the oven begins to heat or the time set begins to count down.

### Symbol status bar

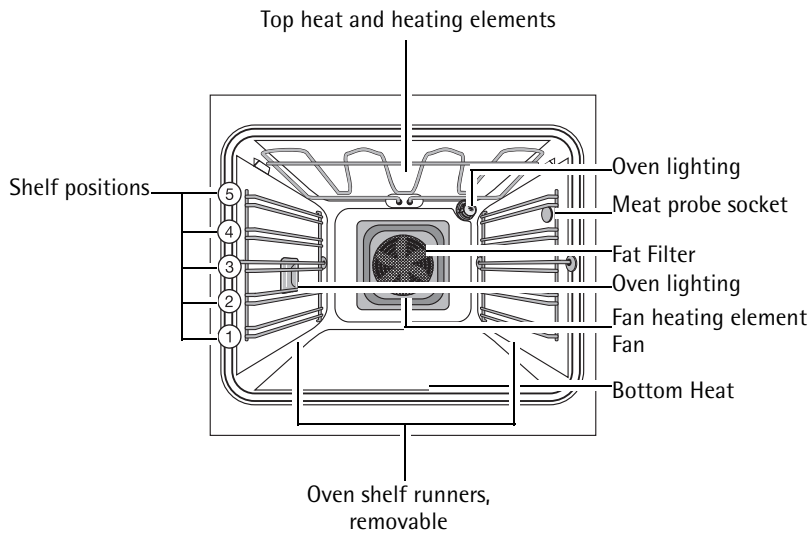
Symbol		Function
	Door lock	Door is locked, PYROLUXE in operation.
	RAPID HEAT UP	RAPID HEAT UP is in operation.
	MEATPROBE	MEATPROBE is plugged in.

# Buttons



Button	Function
	To select oven functions.
	To move down and up in the menu.
	To open the Options menu. To close the Options menu (press and hold button).
	Confirm, change to the sub-menu.
	To switch appliance on or off.
	Switch RAPID HEAT UP on or off.
	Select between clock functions and MEATPROBE.
	To set temperature, time, weight or degree of cooking.

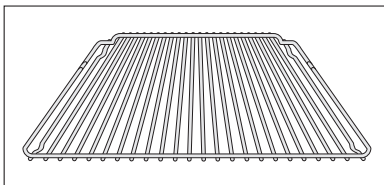
# Oven Features



## Oven accessories

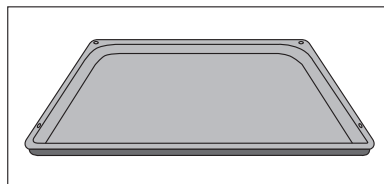
### Oven shelf

For cookware, cake tins, roasts and grilled foods.



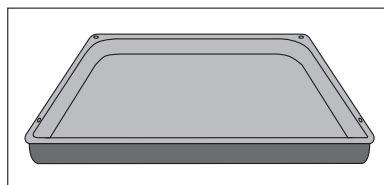
### Baking tray

For cakes and biscuits.



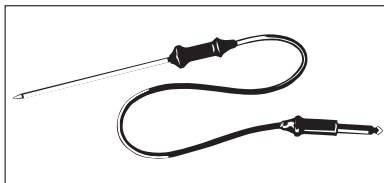
### Roasting Pan

For baking and roasting or as a pan for collecting fat.



### Meat probe

For determining exactly how far joints of meat are cooked.





# Before Using for the first time


## Setting the language

1. When the appliance has been connected to the electrical supply, SPRACHE EINSTELLEN - LANGUAGE MENU is shown in the display.





2. Using the arrow buttons  or  select the desired language.




3. Confirm selected language with the OK  button.  
From now on the texts in the display appear in the language set.



## Setting the clock

1. TIME OF DAY lights up.  
In the clock display you see 12.00.
2. Using the  or  button, set the current time.



3. Confirm using the SELECTION  button.  
The appliance switches itself off and is now ready for use.



If you would like to change one of these base settings at a later date, please refer to the chapter SETTINGS MENU.

## Initial cleaning

Clean the oven before using it for the first time.



**Important:** Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

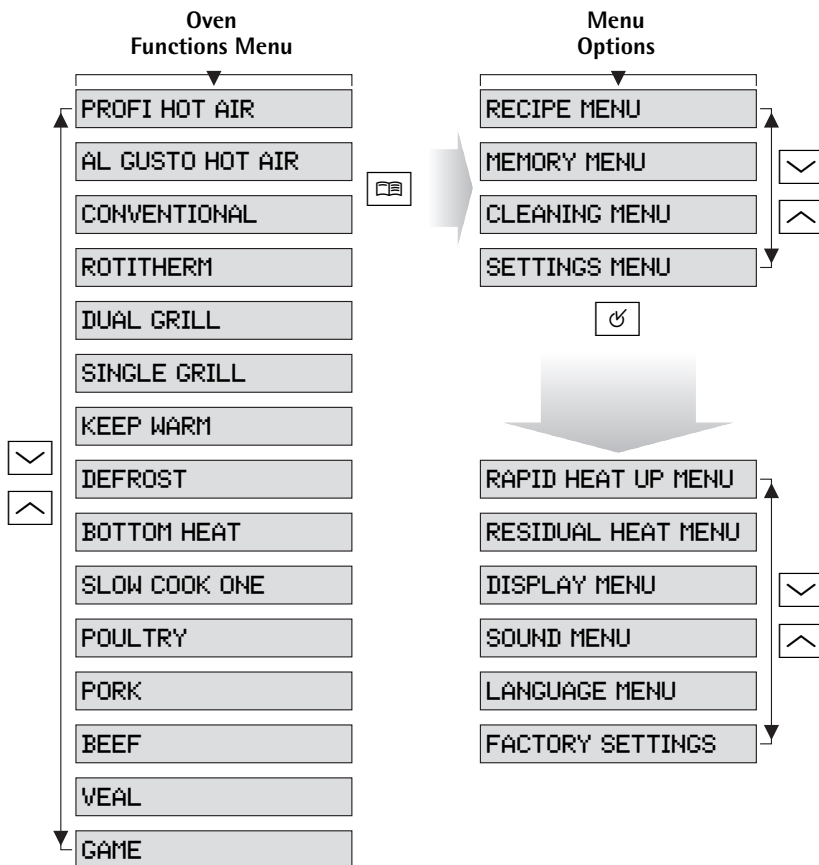


For the metal surfaces, use commercially available cleaning agents.

1. Open the oven door.  
The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.



# Using the Oven

## Menu operation in overview




The display only offers setting options that are possible with the current function after each operational step.



## The Oven Functions menu

- When you switch the appliance on, you find yourself in the Oven Functions menu.
- Select the desired oven function using the arrow buttons  or . In the menu status bar, the current position within the menu is shown.

### Setting an example oven function

1. Switch on the appliance using the ON/OFF  button.





2. Using the arrow buttons  or  select the oven function.

A suggested temperature appears in the temperature display.

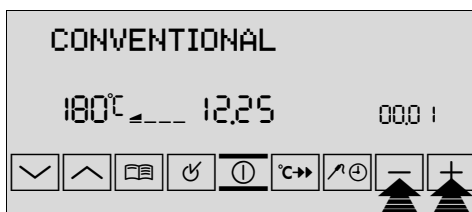
The oven starts to heat up.



3. With the  or  button, the temperature can be raised or lowered.







When the temperature set is reached, an audible signal sounds.








## The Options menu


- Using the OPTION  button, open the Options menu.
- Select the desired option using the arrow buttons  or . In the menu status bar, the current position within the menu is shown.
- Use the OK  button to change to the menu of the selected option.

### The sub-menus

- Select the desired setting using the arrow buttons  or  or change to other sub-menus using the OK  button.



At the end of every menu there is the menu option BACK.  
You use this to go back to the higher menu.

You can cancel a setting procedure by pressing and holding down the  
OPTION  button.

You will then find yourself back in the Oven functions menu.

## Use of the oven functions

The oven has the following functions:

Oven function	Application	Heating element/fan
PROFI HOT AIR	For <b>baking</b> on <b>up to three oven levels</b> at the same time. Set the oven temperatures 20–40 °C lower than when using Conventional.	Top heat, bottom heat, rear wall heating element, fan
AL GUSTO HOT AIR	For baking on one oven level dishes that require <b>more intensive browning and a crispy base</b> . Set the oven temperatures 20–40 °C lower than when using Conventional.	Bottom heat, rear wall heating element, fan
CONVENTIONAL	For <b>baking</b> and <b>roasting</b> on <b>one oven level</b> .	Top heat, bottomheat
ROTITHERM	For <b>roasting</b> larger joints of meat or poultry on one level. The function is also suitable for <b>gratinating</b> and <b>browning</b> .	Grill, top heat, fan
DUAL GRILL	For <b>grilling</b> flat foodstuffs in <b>large quantities</b> and for <b>toasting</b> .	Grill, top heat
SINGLE GRILL	For <b>grilling</b> flat foodstuffs placed in the <b>middle of the grill</b> and for <b>toasting</b> .	Grill
KEEP WARM	To keep dishes warm.	Top heat, bottom heat
DEFROST	For <b>defrosting</b> e. g. flans and gateaux, butter, bread, fruit or other <b>frozen foods</b> .	Fan
BOTTOM HEAT	For <b>baking</b> cakes with <b>crispy or crusty bases</b> .	Bottom heat
SLOW COOK	For preparing especially tender, succulent roasts.	Top heat, bottom heat, rear wall heating element, fan

## Meat programmes

Meat programmes with weight input	Application	Weight range
POULTRY	Chicken, duck, goose	0.9 to 4.7 kg
PORK	Roast pork, shoulder of pork	1.0 to 3.0 kg
BEEF	Roast beef, pot roast	1.0 to 3.0 kg
VEAL	Roast veal	1.0 to 3.0 kg
GAME	Vension, rabbit	1.0 to 3.0 kg

or


Meat programmes with meat probe plugged in	Degree of cooking	Notes
TOP SIDE BEEF	TOP SIDE BEEF RARE	-
	TOP SIDE BEEF MED.	
	TOP SIDE BEEF WELL	
BEEF SCAN	BEEF SCAN RARE	Roast beef Scandinavian style (no browning)
	BEEF SCAN MED.	
	BEEF SCAN WELL	
PORK JOINT	-	-
VEAL	-	-
LAMB JOINT	-	-
GAME	-	-
BONED POULTRY	-	-



## Usage, Tables, Tips and Recipes

You will find practical information on the various oven functions, programmes and automatic recipes in the accompanying booklet.

## Switching the Oven On and Off

### Selecting an oven function

1. Switch appliance on using the ON/OFF  button.



2. Using the arrow buttons  or  select the desired oven function.

A suggested temperature appears in the temperature display.

The oven starts to heat up.

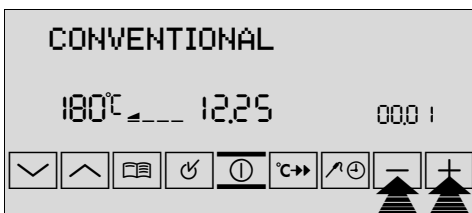


### Changing the oven temperature



With the  or  button the temperature can be raised or lowered.



When the temperature set is reached, an audible signal sounds.



### Switching off an oven function

Press the arrow buttons  or  until OVEN FUNCTIONS is in the display again.



### Turning appliance off completely

Switch appliance off using the ON/OFF  button.





### Cooling fan

The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

## Pre-heating with the RAPID HEAT UP function



After an oven function has been selected, with the additional function RAPID HEAT UP the pre-heating time can be shortened.


Pre-heating the empty oven is unnecessary for most baking and roasting sessions, because the temperature set is generally reached in a short time (see Tables and Tips).

We recommend pre-heating the empty oven using the RAPID HEAT UP function for biscuits that quickly spread into one another, bread rolls and Swiss rolls.



**Important:** Do not put the food to be cooked into the oven, **until** RAPID HEAT UP is **completed** and the oven is operating using the desired function.


1. Set the oven function (e.g. CONVENTIONAL). Change the suggested temperature, if necessary.
2. Press the RAPID HEAT UP  button. The symbol  lights up: When the bars flash one after another it shows that RAPID HEAT UP is operating.

When the temperature set is reached, the bars of the heat indicator are lit. An audible signal sounds. The symbol  goes out.

The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.



If you generally prefer to put food into a pre-heated oven, you can switch on the RAPID HEAT UP function permanently (see SETTINGS MENU).

The RAPID HEAT UP function is then switched off with the RAPID HEAT UP  button.



The RAPID HEAT UP function can be switched on with the oven functions PROFI HOT AIR, AL GUSTO HOT AIR, CONVENTIONAL and ROTITHERM.

## Heat indicator

### Heating up indicator

When the oven function has been **switched on** the four bars that slowly light up one after the other indicate how far the oven has heated up.



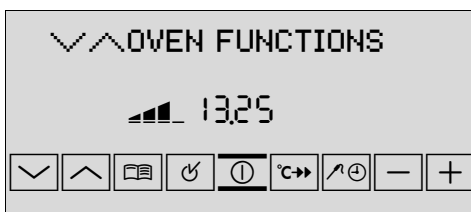
### Rapid heat up indicator

When the RAPID HEAT UP function has been switched on, the bars that flash one after the other indicate that RAPID HEAT UP is operating.



### Residual heat indicator

When the oven has been **switched off**, the bars that are still lit indicate the remaining residual heat in the oven.



## Inserting the Oven Shelf, Baking Tray and Roasting Pan

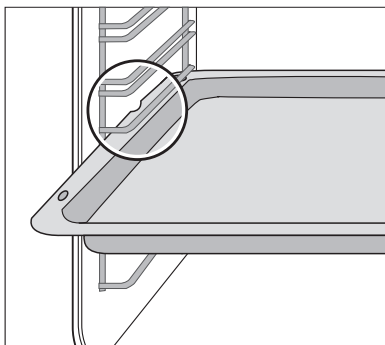


### Shelf runner safety and anti-tip device

As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge. Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

### Inserting the baking tray or roasting pan

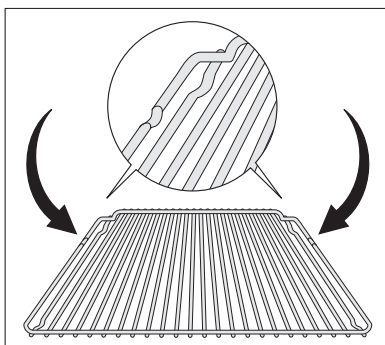
Push the baking tray or roasting pan between the guide bars of the selected oven level.



### Inserting the oven shelf:

Insert the oven shelf so that the feet point downwards.

Push the oven shelf between the guide bars of the selected oven level.

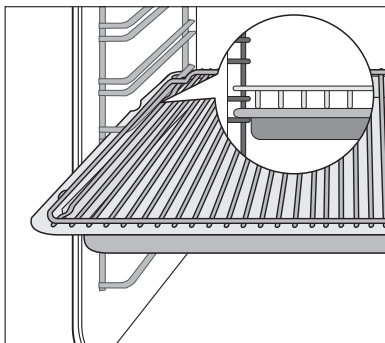


The high rim around the oven shelf is an additional device to prevent cookware from slipping.

### Inserting the oven shelf and roasting pan together

Lay the oven shelf on the roasting pan.

Push the roasting pan **between** the guide bars of the selected oven level.

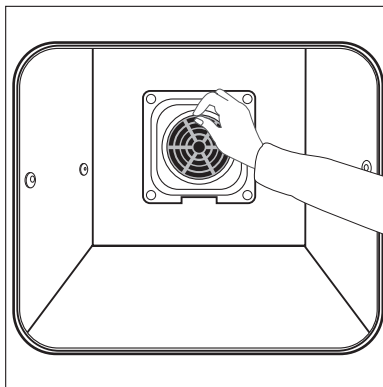


## Inserting/Removing the Grease Filter

**Only use the grease filter when roasting** to protect the rear heating elements from fat splashes.

### Inserting the grease filter

Hold the grease filter by the grip and insert the two mounts downwards into the opening on the rear wall of the oven (fan opening).



### Taking out the grease filter

Hold the grease filter by the grip and unhook it.

## Meat Probe




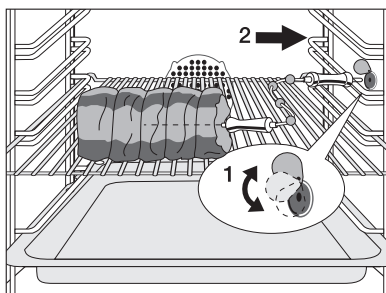
When the meat probe is plugged in, the OVEN FUNCTIONS menu offers a choice of suitable oven functions and additional programmes for the meat probe.



**Important:** Only the meat probe supplied may be used. If replacing, please use only original replacement parts.

### Inserting the meat probe

1. Switch on the appliance using the ON/OFF  button.
2. Push the tip of the meat probe into the meat as fully as possible, so that the tip is in the centre of the meat.
3. Insert the meat probe plug into the socket on the side wall of the oven as far as it will go.






## Setting meat probe core temperature

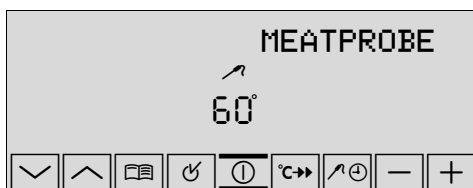
To switch the oven off when the temperature at the centre of a roast reaches a core temperature set by you.

**There are two temperatures to consider:**

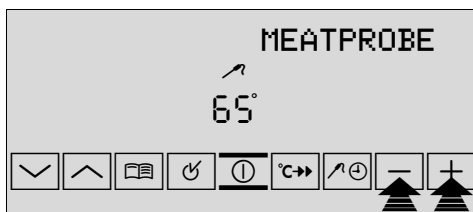
- The oven temperature: see Roasting Table
- The core temperature: See MEATPROBE Table

### 1. Insert meat probe as described before.

In the text line MEATPROBE and the symbol  are displayed.





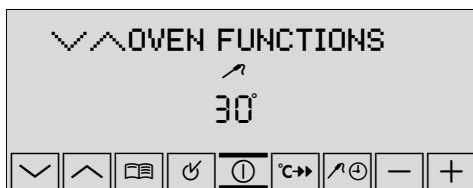
### 2. Set the desired core temperature within 5 seconds, using the or buttons.



The display changes to the current core temperature.



If OVEN FUNCTIONS should already be displayed in the text line, before the desired core temperature has been set, then press the SELECTION  button, until the symbol  flashes and then perform the setting.



The core temperature is displayed from 30°C.

### 3. Set oven function and, if necessary, oven temperature.

As soon as the pre-set core temperature is reached, a signal sounds.

### 4. To switch off the signal, press any button.

## Removing the meat probe

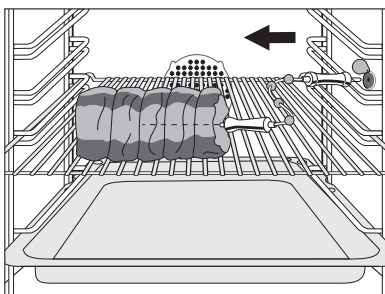


**Warning:** The meat probe is very hot. There is a risk of being burned when removing the plug and the tip of the meat probe.

1. Remove the meat probe's plug from the socket and take the meat out of the oven.
2. Switch off the appliance.



You will find instructions on the **meat programmes with meat probe** in the chapter "Automatic programmes".





## Automatic programmes

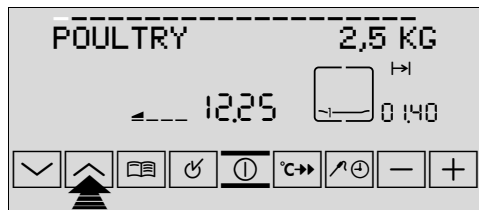
In addition to the oven functions for individually setting baking and roasting, you have the option of working with various automatic programmes:



1. Meat programmes with weight input (OVEN FUNCTIONS menu)
2. Meat programmes with meat probe (OVEN FUNCTIONS menu)
3. Automatic recipes (Options menu)

### Meat programmes with weight input

The meat programmes offer optimum settings for each type of meat. The roasting time is automatically determined by inputting the weight of the meat.

1. Using the arrow buttons  or  select the desired meat programme.  
In the text line the weight flashes.



2. As long as the weight is flashing, use the  or  button to set the weight of the food.

The setting changes in 0.1 kg steps (with POULTRY in 0.2 kg steps).




The meat programme is started.

In the clock functions display the length of the programme is displayed. The time counts down. This means while the programme is running the actual time remaining is displayed.



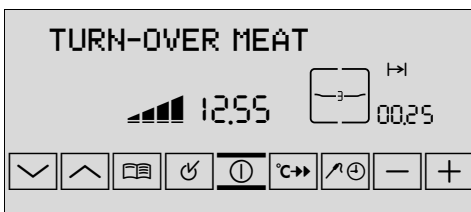
If the suggested weight is not changed within approx. 5 seconds, the meat programme starts automatically.

Within the first two minutes the weight can still be altered. To do this press the SELECTION  button.

The weight flashes and can be altered.

3. With the POULTRY meat programme, please turn the food if an acoustic signal sounds and the instruction TURN-OVER MEAT is in the text line.

When all meat programmes are completed, an audible signal sounds.



## Meat programmes with meat probe



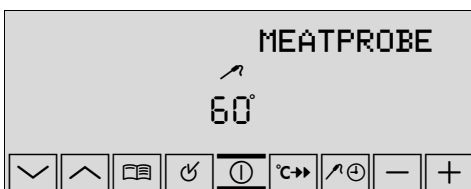
When the meat probe is plugged in, the OVEN FUNCTIONS menu offers additional meat programmes with meat probe. These programmes offer optimum settings for each type of meat.



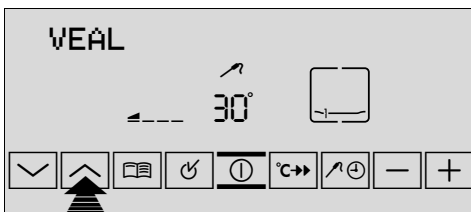
**Important:** Only the meat probe supplied may be used. If replacing, please use only original replacement parts.

1. Switch on the appliance using the ON/OFF button.
2. Insert meat probe

In the text line MEATPROBE is displayed and the symbol flashes.

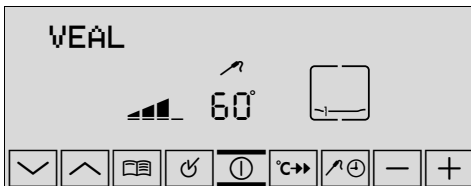


1. Using the arrow buttons or select the desired MEATPROBE programme.



As soon as the pre-set core temperature is reached, a signal sounds and the temperature reached flashes.

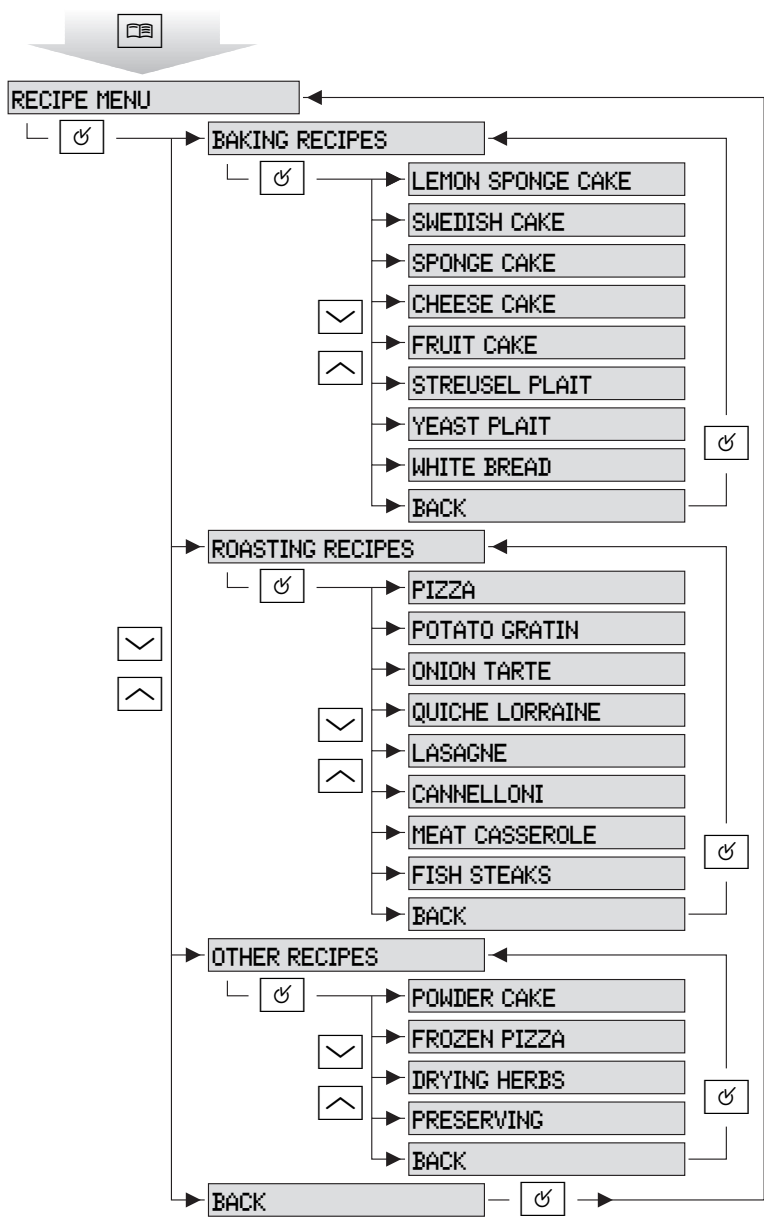
2. To switch off the signal, press any button.
3. Remove meat probe.



**Warning:** The meat probe is very hot. There is a risk of being burned when removing the plug and the tip of the meat probe.

# Options

## RECIPE MENU in overview



## BAKING RECIPES and ROASTING RECIPES



For this function, use the recipes supplied in the booklet "Tables, Tips and Recipes". This function offers optimum settings for each recipe.

### Selecting a recipe.

1. Use the OPTION button to change to the Options menu.



2. Use the OK button to change to the RECIPE MENU menu.



3. Use the arrow buttons or to select the desired recipe category.



4. Use the OK button to change to e.g. the ROASTING RECIPES menu.




5. Use the arrow buttons or to select the desired recipe.

If the selection is not altered for a few seconds, the oven takes this setting and begins to heat up.




6. An acoustic signal will sound when the cooking time has finished.

- “00:00:” flashes in the clock display and the symbol  flashes.
- The oven heating switches itself off.




7. The audible signal can be stopped by pressing any button.

### Delaying the start time

Running the programme can also be automatically started at a later time (see Clock Functions END ).








The clock function END  can be set, if the programme has been running for less than two minutes.



### Ending the cooking time early

Press and hold the OPTION  button or using the arrow buttons  or  select the menu option BACK.

## OTHER RECIPES

1. Use the OPTION  button to change to the Options menu.
2. Use the OK  button to change to the RECIPE MENU menu.
3. Using the arrow buttons  or  select the recipe category OTHER RECIPES.
4. Use the OK  button to change to the OTHER RECIPES menu.





5. Using the arrow buttons  or  select the desired menu option.

A suggested temperature appears in the display.

If the selection is not altered for a few second, the oven takes this setting and begins to heat up.





With the recipes POWDER CAKE and FROZEN PIZZA using the  or  buttons, the suggested temperture can be increased or decreased by 10°C.

**In the category OTHER RECIPES you will find the following menu options:**

<b>POWDER CAKE</b>	For baking ready-made cakes and cake mixes.
<b>FROZEN PIZZA</b>	For baking ready-made meals such as pizza, lasagne, gratins and chips from the deep freeze.
<b>DRYING HERBS</b>	For drying fruit, herbs and mushrooms.
<b>PRESERVING</b>	For preserving fruit and vegetables.

You will find further instructions on these functions in the booklet "Tables, Tips and Recipes".



## MEMORY MENU



With this function you can save the optimum settings for your own recipes.

The first three "Personal recipes" can be called up again directly in the Oven Functions menu.



There are 10 memory positions available for recipes with pre-set cooking times and 10 for recipes with pre-set meat probe core temperatures.

### Saving settings for "Personal Recipes"

**To save settings for a known recipe**

1. Select oven function and temperature.
2. If necessary, use the SELECTION  button to change to the clock function DURATION  and input desired cooking time (see "Clock Functions" section).

or

3. Use the SELECTION  button to change to the MEATPROBE function and input desired core temperature (see MEATPROBE section).
4. Using the OPTION  button, change to the Options menu.

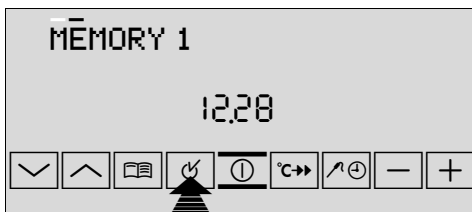
5. Using the OK  button, select the suggested menu option STORE MEMORY.



The next free memory position is displayed.

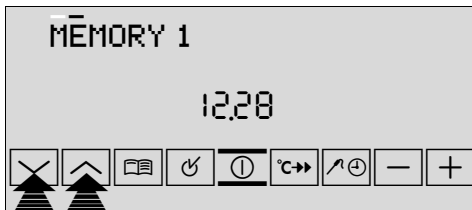




6. Select using the OK  button, e.g. MEMORY 1.

The first letter in the text line flashes.



7. Using the arrow buttons  or  select the desired letter from the alphabet.




8. Use the  or  button to move the dash to the right or the left.

The next letter flashes and can be changed and so on.

In this way you can write the name of your own "Personal Recipe".





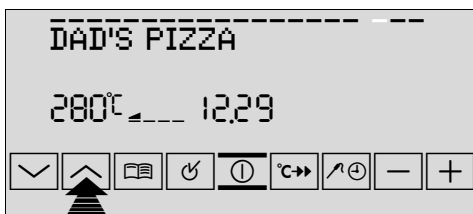
There are 18 input fields available.

When you have finished writing the name, press and hold the OK  button. SAVED is displayed.



## Calling up settings for "Personal Recipes"

1. Switch on the appliance with the ON/OFF  button.
2. Using the arrow button  select saved recipe.




You can call up the first three saved "Personal Recipes" directly in the Oven Functions menu.

Other "Personal Recipes" can be called up in the MEMORY MENU under the menu option START MEMORY.

## Overwriting a memory position

Memory positions that are already filled can be overwritten at any time.

To do this, proceed as explained in the "Saving settings for your own recipes".



However at point 5, instead of the suggested free memory position, use the  button to select the recipe that you want to overwrite.

## SETTINGS MENU



Independent of the current use of the oven, you can change various base settings. These remain permanently set, until they are changed again.

### RAPID HEAT UP MENU

– RAPID HEAT UP ON	The function RAPID HEAT UP MENU is automatically switched on with suitable oven functions. Using the RAPID HEAT UP  button, the function RAPID HEAT UP MENU can be manually switched off for individual baking or roasting sessions.
– RAPID HEAT UP OFF	The function RAPID HEAT UP MENU is <b>not automatically</b> switched on with suitable oven functions. Using the RAPID HEAT UP  button, the function RAPID HEAT UP MENU can be manually switched on for individual baking or roasting sessions.

### RESIDUAL HEAT MENU

– INDICATOR ON	After the appliance is switched off, the residual heat is indicated.
– INDICATOR OFF	After the appliance is switched off, the residual heat is not indicated.

### DISPLAY MENU

– DISPLAY ON	After the appliance is switched off, the time is displayed.
– DISPLAY OFF	After the appliance is switched off, the clock display also goes out. As soon as the appliance is switched on, the display automatically switches itself on. The DISPLAY OFF setting saves energy.

### SOUND MENU

– BUTTON TONE MENU – TONE ON – TONE OFF	For setting if each press of a button is confirmed with a tone.
– ERROR TONE MENU – TONE ON – TONE OFF	For setting if audible signals for operational steps that cannot be carried out are to be acknowledged with a tone.











### LANGUAGE MENU

– ENGLISH – ...	For setting the language in the display.
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### FACTORY SETTINGS

– RESTORE SETTINGS	For restoring all settings to the status as at the time of delivery.
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## Adjusting SETTINGS MENU

1. Using the OPTION  button, open the Options menu.
2. Using the arrow buttons  or  select the menu option SETTINGS MENU.
3. Using the OK  button, change to the SETTINGS MENU menu.
4. Using the arrow buttons  or  go to the setting that you want to adjust.
5. Press the OK  button.  
The value currently set appears in the display.
6. Using the arrow buttons  or  select the desired value.
7. Press the OK  button.  
In the display SAVED appears for a few seconds.  
Afterwards, you will find yourself back in the Oven Functions menu.

## Clock Functions

### MINUTE MINDER

To set a countdown. A signal sounds after the time has elapsed. This function does not affect the functioning of the oven.

### DURATION

To set how long the oven is to be in use.



### END

To set when the oven is to switch off again.

### TIME OF DAY



To set, change or check the time  
(See also section "Before Using for the First Time").

### Information about the clock functions




- After a clock function has been selected, the corresponding symbol flashes for about 5 seconds. During this time, the desired times can be set or modified using the  or  button.
- When the desired time has been set, the corresponding symbol continues to flash for approx. 5 seconds. After this the symbol lights up. The set time begins to run.





### Using residual heat with the DURATION and END clock functions

When the DURATION  and END  clock functions are used, the oven switches the heating elements off, when 90% of the time set or calculated has elapsed. The residual heat present is used to continue the cooking process until the time set has elapsed (3 to 20 mins.).





The clock functions display shows the **period of operation for the selected oven function**, if none of the clock functions MINUTE MINDER , DURATION  or END  is set.

## MINUTE MINDER


1. Press the SELECTION  button repeatedly, until MINUTE MINDER and the symbol  is displayed.

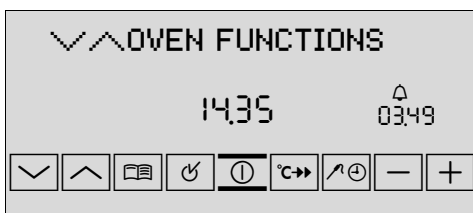


2. Using the  or  button, set the desired Countdown time (max. 99 minutes).




After about 5 seconds the display shows the time remaining.

OVEN FUNCTIONS and the symbol  are shown in the display.



When the time has elapsed, an audible signal sounds for 2 minutes.

"00.00" and the symbol  flash.





To turn off the audible signal:



Press any button.

## DURATION

1. Select oven function and temperature.


2. Press the SELECTION  button repeatedly until DURATION and the symbol  is displayed.

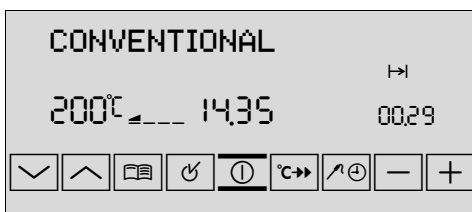


3. Using the  or  button, set the desired cooking time.




After about 5 seconds the remaining cooking time is displayed.

The symbol  lights up:



When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off.



"00:00" and the symbol  flash.

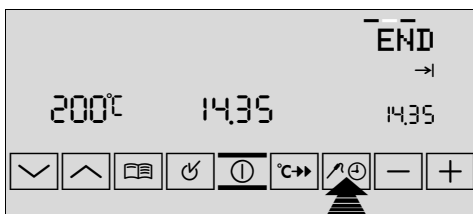




To turn off the audible signal:  
Press any button.

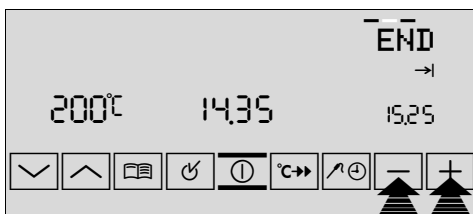
**END** 


1. Select the oven function and temperature.

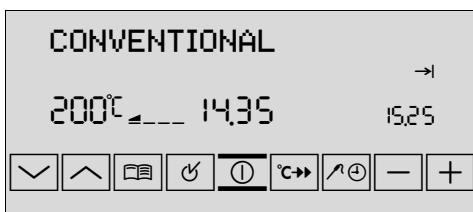
2. Press the SELECTION  button repeatedly until END and the symbol  are displayed.



3. Using the  or  button, set the desired switch-off time.




After about 5 seconds the switch-off time is displayed. The symbol  lights up:



When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off.





"00.00" and the symbol  flash.

To turn off the audible signal:  
Press any button.




## DURATION and END combined




DURATION  and END  can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

1. Select the oven function and temperature.

2. Using the DURATION  function, set the time that the dish needs to cook, for example: 1 hour.



3. Using the END  function, set the time at which the dish should be ready, for example: at 14:05.



In the text line is shown PROGRAMMED.



The oven switches itself on automatically at the time calculated, for example: at 13:05.

When the set cooking time has elapsed, an audible signal sounds for 2 minutes and the oven switches itself off, for example: at 14:05.





## Additional functions

### CHILD LOCK for the oven

As soon as the CHILD LOCK is activated, the appliance cannot be operated.

#### Switching on the CHILD LOCK



1. If necessary, switch on the appliance using the ON/OFF  button.  
No oven function must be selected.

2. Touch SELECTION  and  buttons simultaneously until CHILD LOCK appears in the display.

The CHILD LOCK is now operating.



#### Switching off the CHILD LOCK


- Touch SELECTION  and  buttons simultaneously until CHILD LOCK goes out in the display.



The CHILD LOCK is now deactivated and the oven is again ready for use.

## BUTTON LOCK

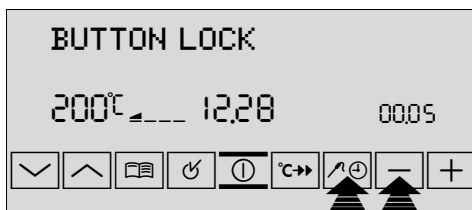
To ensure that all oven functions set are not accidentally altered.

### Switching on BUTTON LOCK


1. If necessary, switch on the appliance using the ON/OFF  button.
2. Select the oven function.

3. Press the SELECTION  and  buttons simultaneously until BUTTON LOCK appears in the display.

The BUTTON LOCK is now in operation.



### Switching off BUTTON LOCK

- Press SELECTION  and  buttons simultaneously for approx. 2 seconds.



The BUTTON LOCK does not protect the appliance from being accidentally switched off.

After the appliance is switched off, the BUTTON LOCK is automatically cancelled.

## Oven safety cut-out



If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.



**The oven switches itself off when the oven temperature is:**

30 - 120 °C	after	12.5 hours
120 - 200 °C	after	8.5 hours
200 - 250 °C	after	5.5 hours
250 - max. °C	after	3.0 hours

### Using the appliance after a safety cut-out

Press any button.



The safety cut-out is cancelled, if the clock function DURATION  or END  is set.

# Cleaning and Care



**Warning:** For cleaning, the appliance must be switched off and cooled down.

**Warning:** For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.

**Attention:** **Do not use any scouring agents, sharp cleaning tools or scourers.**

## Outside of the appliance

- Wipe the front of the appliance with a soft cloth and warm water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.

## Oven interior



**Warning:** For the purpose of cleaning the oven must be switched off and have cooled down.



Clean the appliance after each use. In this way, residue is easier to clean off and does not have the chance to burn on. Residue that is not removed may cause changes to the surface colour when PYROLUXE is used.

1. The oven light switches on automatically when the oven door is opened.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.



In the event of stubborn dirt, clean using PYROLUXE.



**Important:** If you are using an oven spray, be sure to follow the manufacturer's instructions.

## Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

## Fat Filter




1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

## Cleaning function for oven cleaner spray


With the cleaning function for oven cleaner spray you can pre-heat the oven to the optimum effective temperature for oven cleaner sprays.





**Important:** Only use oven cleaner sprays that require the oven to be heated. **Follow manufacturer's instructions.**

1. Using the OPTION  button, change to the Options menu.
2. Using the arrow buttons  or  select the menu option CLEANING MENU



3. Confirm using the OK  button.



4. Using the arrow buttons  or  select the cleaning function OVEN CLEANER SPRAY.



The oven now heats up to the required temperature. The duration of the process (20 mins.) is shown in the display.




After about 15 mins. the first signal sounds.

The optimum working temperature has now been reached.

#### 5. Spray oven cleaner spray inside the oven interior.


After another 5 mins. another signal sounds for 2 minutes. By this time the spraying should be finished. (After this point the oven would already have cooled down too much).


The time the oven cleaner spray needs to be left to work depends on the manufacturer's instructions.


 The acoustic signal can be deactivated by pressing any button.

#### 6. Wipe out the oven.




## Performing Pyroluxe cleaning

 **Warning:** The oven gets very hot during this process. Keep small children away.


 **Important** Before carrying out the pyrolytic cleaning process, all removable parts, including the side rails, must be removed from the oven.

 If you use the **oven shelf runners** that are available as special accessories, these must be **removed before pyrolytic cleaning**. If the oven shelf runners are still in position C1-REMOVE RUNNERS appears in the display. The Pyroluxe process then cannot be started due to a safety cut-out that protects the oven shelf runners.


### Performing Pyroluxe cleaning

1. First remove the worst of the residue manually.
2. Using the OPTION  button, change to the Options menu.
3. Using the arrow buttons  or  select the menu option CLEANING MENU.





4. Confirm using the OK  button.



5. Confirm suggested cleaning function PYROLUXE MENU using the OK  button.



6. Using the arrow buttons  or  select the length of Pyroluxe.

- PYROLUXE LIGHT for a light degree of soiling (2:15),
- PYROLUXE NORMAL for a normal degree of soiling (2:45),
- PYROLUXE HEAVY for a high degree of soiling (3:15).



The respective DURATION  is displayed.

Pyrolytic cleaning then starts.




The oven light does not work.

When a pre-set temperature is reached, the door is locked.

The lock symbol is active until the door is unlocked again.

### Changing the Pyroluxe switch off time

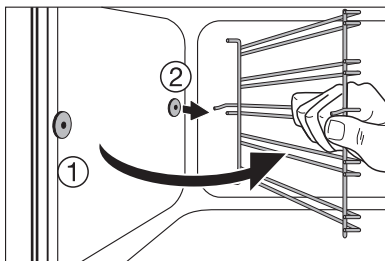
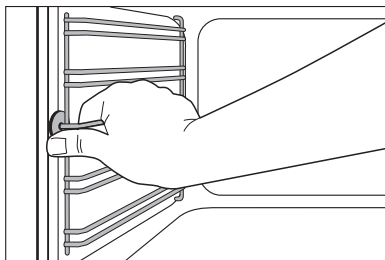
The Pyroluxe switch-off time can be delayed using the clock function END .

## Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

### Removing the shelf support rails

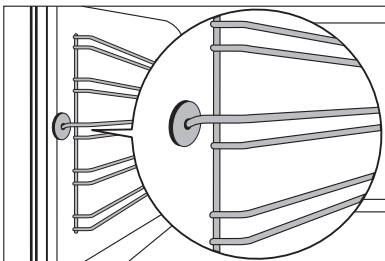
First pull the front of the rail away from the oven wall (1) and then un-hitch at the back (2).



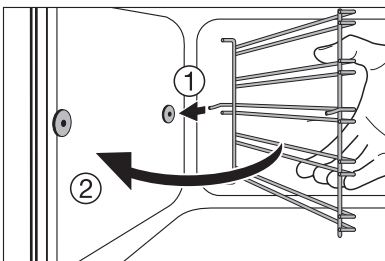
### Fitting the shelf support rails



**Important!** The rounded ends of the guide rails must be pointing forwards!



To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).





## Oven Lighting



**Warning:** There is a danger of electric shock! Prior to changing the oven light bulb:

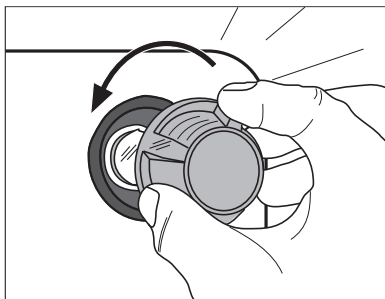
- Switch off the oven!
- Remove the fuses in the fuse box or switch off the circuit breaker.



Place a cloth on the oven floor to protect the oven light and glass cover.

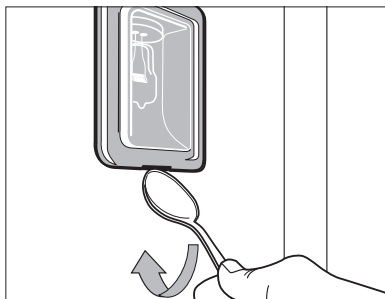
### Replacing the oven light bulb/ cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:  
**Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.**
3. Refit the glass cover.



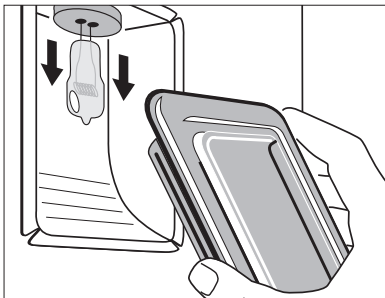
### Changing side oven light/Cleaning glass cover

1. Remove the left shelf support rail.
2. Remove the glass cover with the aid of a narrow, blunt implement (e. g., teaspoon) and clean it.
3. If necessary:  
**replace halogen bulb with a 20 watt, 12 V, 300 °C heat-resistant halogen oven light bulb.**



Always use a cloth to take hold of a halogen light to avoid burning on fatty deposits.

4. Refit the glass cover.
5. Insert the shelf support rail.

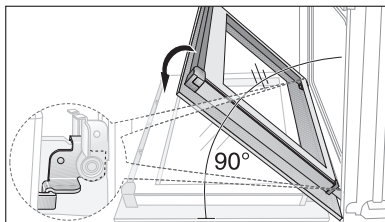


## Oven door

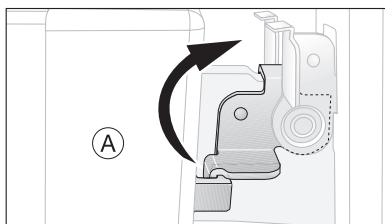
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

### Removing the oven door from its hinges

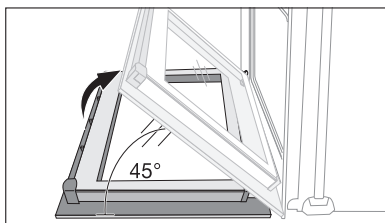
1. Open the oven door as far as it will go.



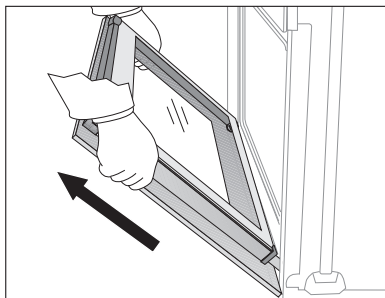
2. Undo the **clamping levers (A)** on both door hinges **fully**.



3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy).



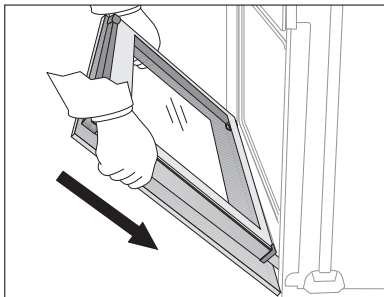
Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

## Hanging the oven door back on its hinges

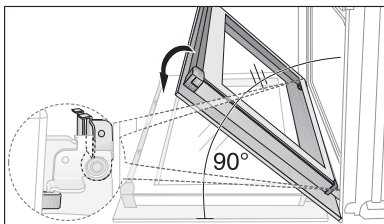
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°.

Position the recesses on the bottom of the oven door on the hinges on the oven.

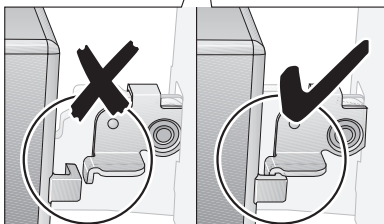
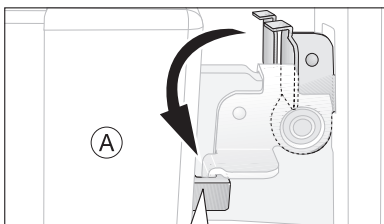
Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

## Oven door glass

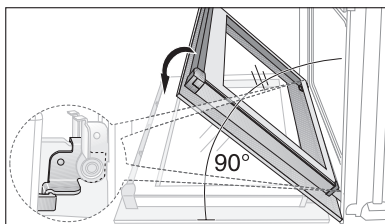
The oven door is fitted with four panels of glass mounted one behind the other. The inner panels can be removed for cleaning.



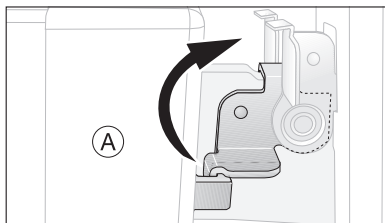
**Important** Rough handling, especially around the edges of the front panel, can cause the glass to break.

### Removing door glass panels

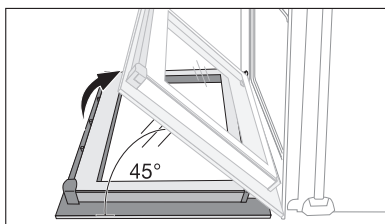
1. Open the oven door as far as it will go.



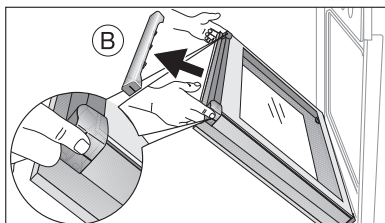
2. Undo the **clamping levers (A)** on both door hinges **fully**.



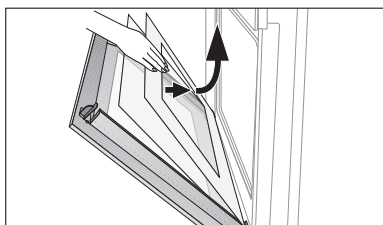
3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



5. Take hold of the door glass panels on their upper edge one after the other and take them out of the guide by pulling them upwards.



### **Cleaning the door glass panels**

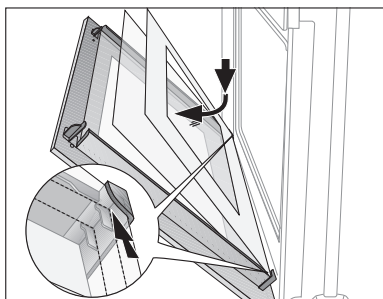
Clean the door glass panels thoroughly with a solution of water and washing up liquid. Then dry them carefully.

### **Putting the door glass panels back.**

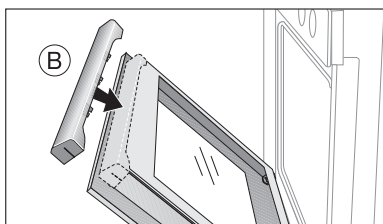
1. From above insert the door glass panels one after the other into the door profile at the bottom edge of the door at an angle and lower them.



The two smaller panels first, then the larger panel.

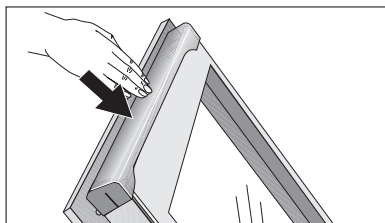
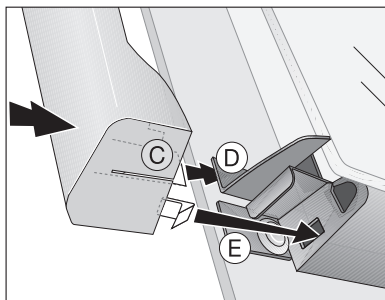


2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door.

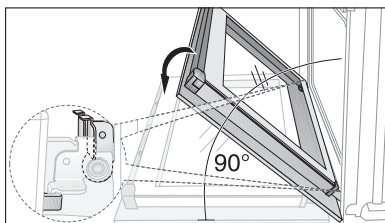




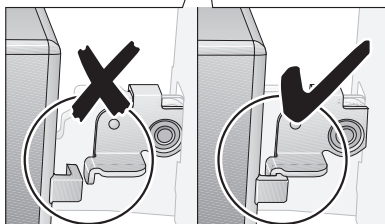
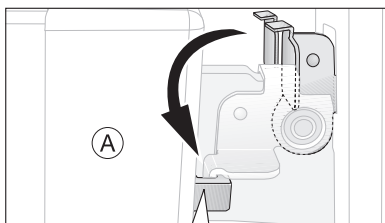
On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D). The clip seal (E) must be snapped in.



3. Open the oven door as far as it will go.



4. Fold up the clamping levers (A) on both door hinges back into their original positions.



5. Close the oven door.

# What to do if ...

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch the oven on
	The clock is not set	Set the current time on the clock
	The required settings have not been set	Check the settings
	The oven's safety cut-out has been tripped	See "Safety fuse"
	The fuse in the house's electrical wiring (fuse box) has been tripped	Check fuse. If the fuses trip repeatedly, please call an authorised electrician
The oven lighting is not operating	The oven bulb is faulty	Change the oven bulb
Pyroluxe is not working C1-REMOVE RUNNERS appears in the clock display	The oven shelf supports have not been removed	Remove oven shelf support
F11 appears in the clock display	The meat probe has short circuited or the plug of the meat probe is not firmly in position in the socket	Insert the plug of the meat probe as far as it will go into the socket on the side wall of the oven
F2 appears in the clock display	Door not properly closed or door lock defective	Close door properly; Turn the appliance off and on again via the house fuse or the safety switch in the fuse box; If displayed again, please contact the Customer Care Department
An error code not listed above appears in the time display	Fault in the electronics	Switch off the appliance via the house fuse or the safety switch in the fuse box and switch it on again If displayed again, please contact your local Service Force Centre

**If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.**



**Warning!** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.



**Advice on cookers with metal fronts:**

Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.





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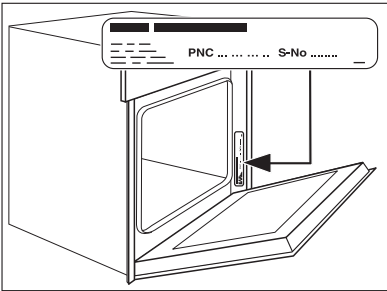
# Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if...").

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

- Model description
- Product number (PNC)
- Serial number (S No.)  
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance



So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....

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